



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cabbage

Whole cabbage and cut cabbage that has been wrapped or is in a container can be stored in your fridge for a really, really long time! Leave cabbage unwashed before storing – washing it will just accelerate it's decline.



Kimchi Potato Hash with Fried Eggs

Potato hash cooked with home-made cabbage kimchi and free-range eggs, served with a drizzle of aioli, seaweed, sesame seed and fried shallots, and fresh lime wedges.



35 minutes



4/6 servings



Vegetarian

Speed it up!

While making the kimchi is a delicious and fun part of this recipe, you can skip it if you are in a hurry. Sauté ginger and garlic with the spring onions, add chopped cabbage to cook with potatoes, season with soy sauce and garnish with chopped chilli.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	19g/25g	40g/35g	49g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
GINGER	1 piece	2 pieces
RED CHILLI	1	1
GARLIC CLOVE	2	2
LIME	1	2
GREEN CABBAGE	1/2	1/2
SPRING ONIONS	1 bunch	2 bunches
CARROTS	2	3
FREE-RANGE EGGS	6 pack	2 x 6 pack
SEAWEED SNACK	1 packet	2 packets
MIXED SESAME SEEDS & FRIED SHALLOTS	2 x 30g	3 x 30g
AIOLI	2 sachets	2 sachets

FROM YOUR PANTRY

sesame oil for cooking, salt, pepper, soy sauce

KEY UTENSILS

large frypan, saucepan, small food processor

NOTES

For crispier potatoes, skip boiling them and roast at 220°C for 15–20 minutes, then add to sautéed spring onion and carrot at step 3.

Remove seeds from chilli, only add half chilli, or omit and use to serve for a milder heat. Reserve some chilli to garnish if desired.

If not enough space in the pan, you can fry the eggs and serve on top of the eggs.



1. BOIL THE POTATOES

Boil the kettle.

Dice **potatoes** into 2–3 cm cubes (see notes). Add to a saucepan and cover with **hot water**. Cook for 10 minutes until **potatoes** are just tender. Drain **potatoes**.



2. MAKE THE KIMCHI

Peel and chop **ginger** and 1/2 chilli (see notes). Add to a food processor along with **garlic, zest and juice from 1/2 lime, 3 tbsp soy sauce** and **1 tsp sugar**. Blend until smooth then add to a large bowl.

Dice **cabbage**, add to bowl and massage into the **dressing** for 1–2 minutes to soften.

6P – use zest and juice from 1 lime, 4 tbsp soy sauce and 1 1/2 tsp sugar.



3. COOK THE HASH

Thinly slice **spring onions** (reserve green tops) and julienne/grate **carrot**. Heat a large frypan over medium-high heat with **sesame oil**. Add **spring onions, carrots** and **drained potatoes**. Cook, stirring 2–3 times, for 10 minutes, until **potatoes** begin to crisp.



4. PREPARE THE TOPPINGS

Thinly slice **seaweed**. Toss with **sesame seed & fried shallot mix**. Thinly slice reserved **spring onion green tops**, wedge **remaining lime** and slice **remaining chilli**. Set aside with **aioli**.



5. ADD KIMCHI & EGGS

Stir **kimchi** through **hash**. Make 6 indents in the **vegetables**. Crack **eggs** into indents. Cover pan and cook for 6–8 minutes until **eggs** are cooked to your liking.

6P – see notes.



6. FINISH AND SERVE

Drizzle **aioli** over **hash**. Garnish with **seaweed mix, spring onion green tops** and **chilli**. Serve with **lime wedges**.

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